

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS NOTICE

28-14

6/18/14

ANALYSIS FOR *SALMONELLA* OF ALL BEEF PRODUCTS SAMPLED FOR SHIGA TOXIN-PRODUCING *ESCHERICHIA COLI* (STEC)

DO NOT IMPLEMENT THIS NOTICE UNTIL JUNE 29, 2014.

I. PURPOSE

This notice provides instructions for inspection program personnel (IPP) to follow when FSIS starts analyzing for *Salmonella* all samples collected for *Escherichia coli* (*E. coli*) O157:H7 and other Shiga toxin-producing *E. coli* (STEC).

KEY POINTS:

- *New Salmonella verification sets (HC01) in raw ground beef products will be discontinued with the exception of sets scheduled at establishments that exceeded the standard in the most recently completed sample set (i.e., Category 3). FSIS also will also discontinue collecting MT43S samples in very low volume grinding establishments. FSIS analyzed MT43S samples for E. coli O157:H7 and Salmonella.*
- *Raw beef samples, including import and retail samples, collected for STEC analysis will also be analyzed for Salmonella.*
- *No changes are being made to the raw beef sampling collection methods, sampling eligibilities, or follow-up procedures for samples that test positive for the adulterant STEC.*

II. BACKGROUND

On June 5, 2014, FSIS announced in the *Federal Register* ([79 FR 32436](#)) that raw beef samples collected for routine and follow-up sampling projects for STEC also will be analyzed for *Salmonella*. This new approach will allow FSIS to gather baseline data to determine the prevalence of *Salmonella* in ground beef and trim and to gather data necessary to propose new performance standards for ground beef.

III. SAMPLE COLLECTION

A. When IPP receive sampling tasks for FSIS's routine and follow-up sampling for STEC, IPP are to collect samples and to follow the sampling instructions in [FSIS Notice 69-13](#), *Containers for Use When Collecting Raw Beef Samples for Shiga toxin-producing Escherichia coli (STEC) and Salmonella Testing*, and [FSIS Directive 10,010.1](#), *Verification Activities for Escherichia coli O157:H7 in Raw Beef Products*.

DISTRIBUTION: Electronic

NOTICE EXPIRES: 7/1/15

OPI: OPPD

B. IPP are to continue to follow the instructions on notifying establishments about sample collection for STEC analysis that are set out in [FSIS Directive 10,010.1](#), Ch. II, Section I.

C. IPP are to inform the establishment that all samples analyzed for STEC will also be analyzed for *Salmonella*. However, the establishment only has to hold and control lots until the results for STEC are reported.

NOTE: FSIS collects samples of raw beef product produced for the Agricultural Marketing Service National School Lunch Program for STEC analysis and will also analyze these samples for *Salmonella*.

IV. IPP INVOLVED IN ONGOING *SALMONELLA* VERIFICATION SETS

A. At an establishment that is in Category 1 or 2, if the IPP are in the middle of a sample set, and they receive a *Salmonella* verification task (HC01) that was scheduled before the implementation date of this Notice, the IPP are to attempt to complete the sample set within three months.

B. IPP collecting a sample set at an establishment that is in Category 3 are to finish out the complete verification set. At establishments of this type, IPP will receive additional tasks to collect future sets until the establishment is in Category 1 or 2.

V. OBTAINING SAMPLE RESULTS

IPP are to continue to retrieve sample results for *Salmonella* and STEC by accessing Laboratory Information Management System [\(LIMS\)-Direct](#).

VI. TEST RESULTS AND ENFORCEMENT ACTIONS

A. IPP are to follow the instructions set out in [FSIS Directive 10,010.1](#) on responding to positive FSIS results for the adulterant STEC.

NOTE: Results for *Salmonella* will continue to be displayed in [LIMS-Direct](#) under the section 'Analysis Result: Non-regulatory Result' and will be displayed as being either 'positive' or 'negative.'

B. After receiving the STEC test results, IPP are to advise an establishment that is holding product that it does not need to continue to hold that product if it has tested negative for STEC. IPP are to be aware that establishments are not required to hold product when only *Salmonella* results. If IPP receive *Salmonella* results before the *E. coli* O157:H7 results, they are to wait to notify the establishment until after receiving the STEC results.

VII. QUESTIONS

Refer questions regarding this notice to the Risk, Innovations, and Management Staff through [askFSIS](#) or by telephone at 1-800-233-3935 (press 1 and 4). When submitting a question, use the Submit a Question tab, and enter the following information in the fields provided:

Subject Field:	Enter Notice 28-14
Question Field	Enter question with as much detail as possible
Product Field	Select General Inspection Policy from the drop-down menu
Category Field	Select Sampling <i>E. coli</i> O157:H7
Policy Arena:	Select Domestic (U.S.) only from the drop-down menu

When all fields are complete, press **Continue** and at the next screen press **Finish Submitting Question**.

A handwritten signature in black ink, reading "Rachel A. Edelstein". The signature is written in a cursive, flowing style.

Assistant Administrator
Office of Policy and Program Development